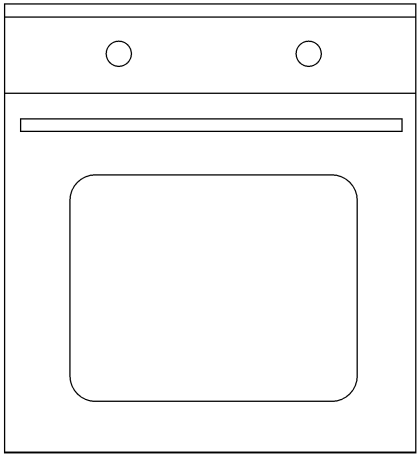
Built-in Oven
User Manual

BIMF35500XPS



Please read this user manual first!

Dear Customer,
Thank you for purchasing this Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.
Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols
Throughout this user manual the following symbols are used:

Important information or useful hints about usage.

Warning of hazardous situations with regard to life and property.

Warning of electric shock.

Warning of risk of fire.

Warning of hot surfaces.

Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY
Made in TURKEY

CE

This product was manufactured using the latest technology in environmentally friendly conditions.

1 Important instructions and warnings for safety and environment 4

General safety 4
Electrical safety 4
Product safety 5
Intended use 6
Safety for children 7
Disposing of the old product 7
Package information 7

2 General information 8

Overview 8
Package contents 9
Technical specifications 10

3 Installation 11

Before installation 11
Installation and connection 14
Future Transportation 15

4 Preparation 16

Tips for saving energy 16
Initial use 16
Time setting 16
First cleaning of the appliance 17
Initial heating 17

5 How to operate the oven 18

General information on baking, roasting and grilling 18
How to operate the electric oven 18
Operating modes 21
How to operate the oven control unit 23
Using the keylock 25
Using the clock as an alarm 25
Cooking times table 27
Cooking guide functions 28
How to operate the grill 30
Cooking times table for grilling 30
How to use Fritto 31
How to use the Bread Maker 33

6 Maintenance and care 36

General information 36
Cleaning the control panel 36
Cleaning the oven 36
Removing the oven door 37
Removing the door inner glass 37
Replacing the oven lamp 38

7 Troubleshooting 39

1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly

qualified persons in order to avoid a hazard.

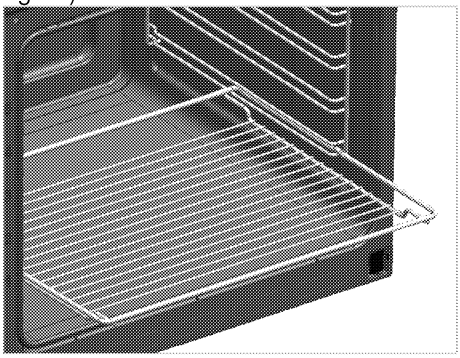
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that

would build-up in the tin/jar may cause it to burst.

- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean this appliance.
- Placing the wire shelf and tray onto the wire racks properly
  It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Before the cleaning cycle, remove dirts from exterior surfaces and oven interior with a damph cloth. Remove all accessories inside of oven.
- Hot surfaces cause burns! Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.
- During pyrolytic cleaning, surfaces may become hotter than with standard use. Keep children away.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- WARNING: Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- WARNING: Accessible parts may become hot when the grill in use. Children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).
This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

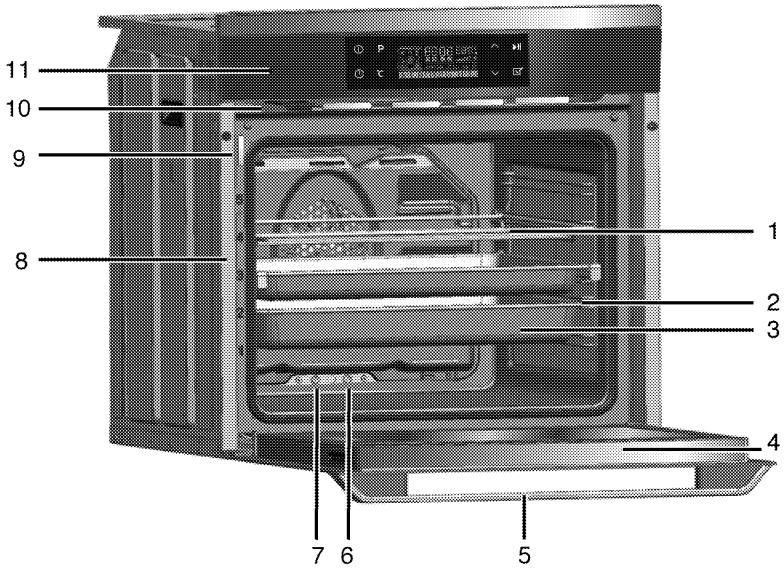
Compliance with RoHS Directive:
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

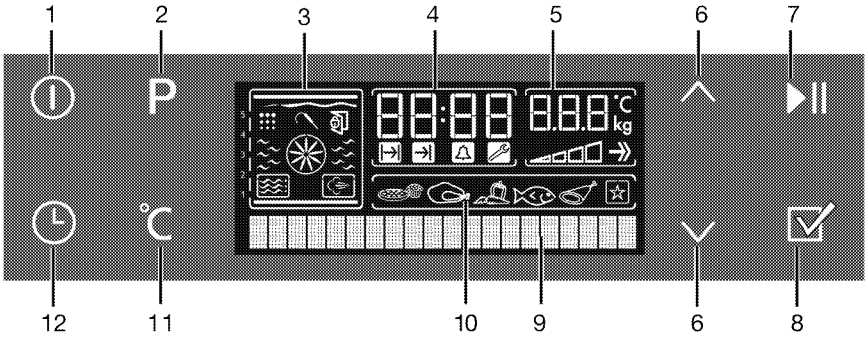
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



1	Wire shelf	7	Excessive water exit holes
2	Shelves	8	Shelf positions
3	Tray	9	Water level indicator
4	Front door	10	Pitcher
5	Handle	11	Control panel
6	Vapour exit pipe		

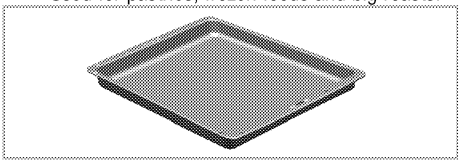


1	ON/OFF key	7	Start/stop cooking key
2	Program selection key	8	Convenience food menu selection key
3	Function display	9	Text display
4	Current time indicator field	10	Convenience food selection display
5	Temperature/weight indicator field	11	Temperature/weight/booster setting key
6	Temperature-time increase/decrease-navigate keys	12	Time and settings key

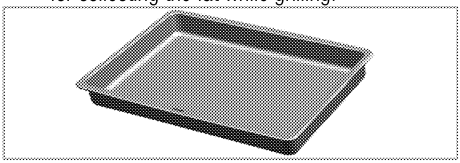
Package contents

Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

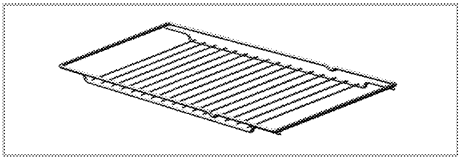
1. User manual
2. Oven tray
   Used for pastries, frozen foods and big roasts.



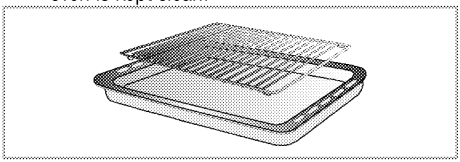
3. Deep tray
   Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.



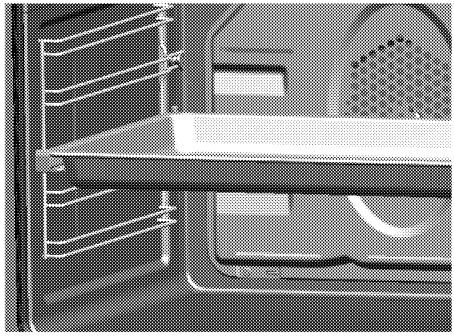
4. Wire Shelf
   Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.

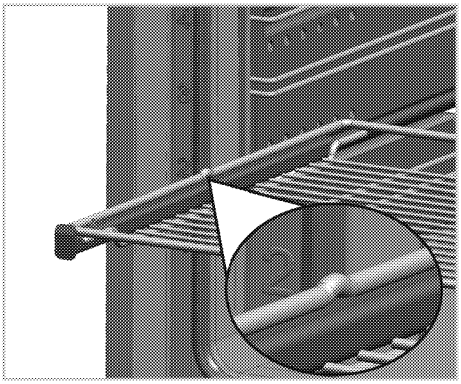


5. Small wire shelf
   It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.

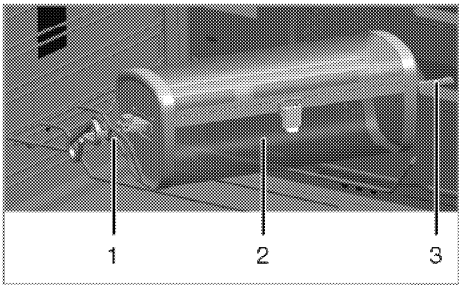


6. Placing the wire shelf and tray onto the telescopic racks properly
   Telescopic racks allow you to install and remove the trays and wire shelf easily.
   When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.





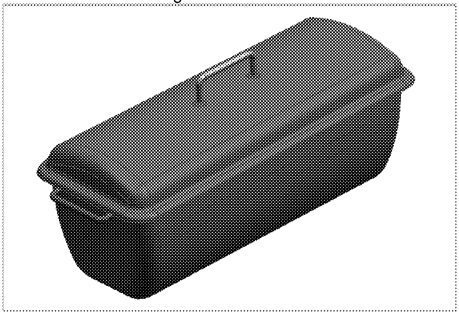
7. Potato frying accessory (Fritto)
   Used for roasting dishes like potato,chicken,chesnut,popcorn etc. in low-fat or fat-free.



1 Turnspit handle
2 Potato frying container
3 Turnspit tip

8.

9. **Bread maker**
Used for baking bread.



Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.1kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm^2
Cable length	max. 2 m
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.
Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 11.*

Technical specifications may be changed without prior notice to improve the quality of the product.

Figures in this manual are schematic and may not exactly match your product.

Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

Preparation of location and electrical installation for the product is under customer's responsibility.

DANGER:

The product must be installed in accordance with all local electrical regulations.

DANGER:
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

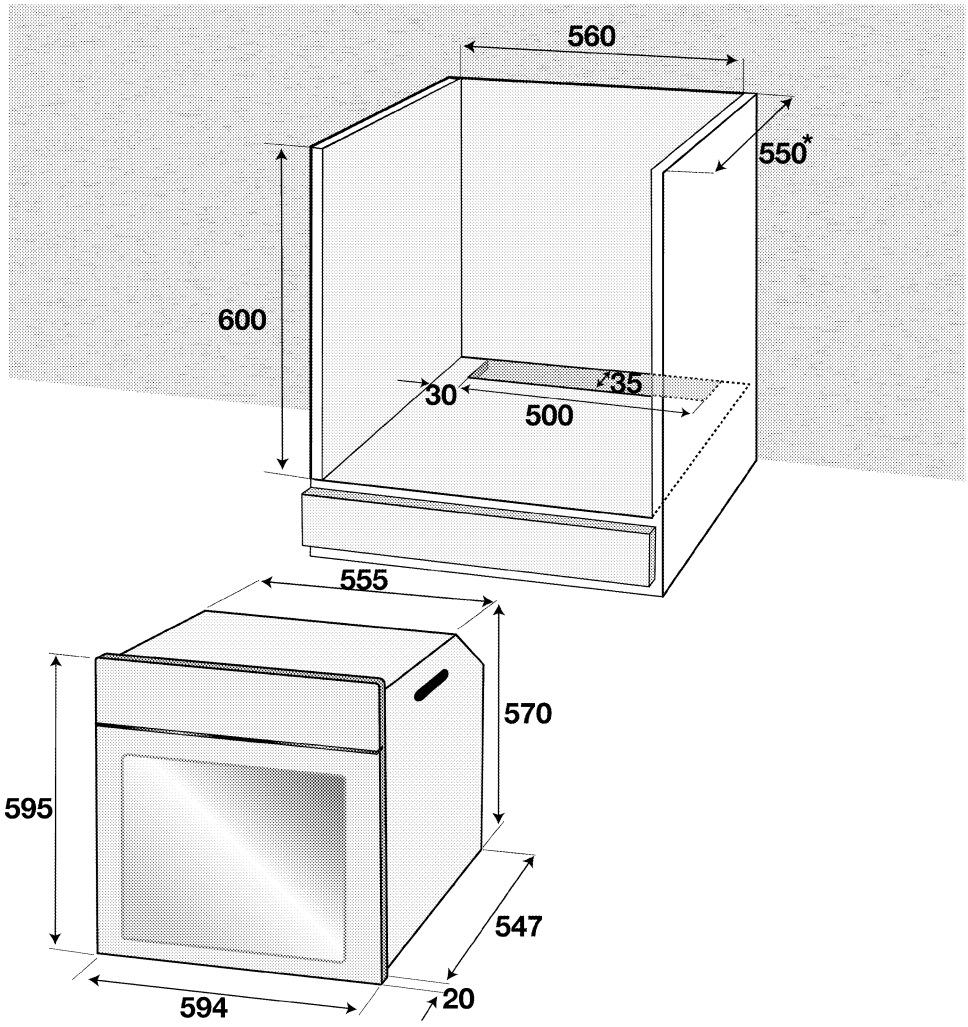
The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.

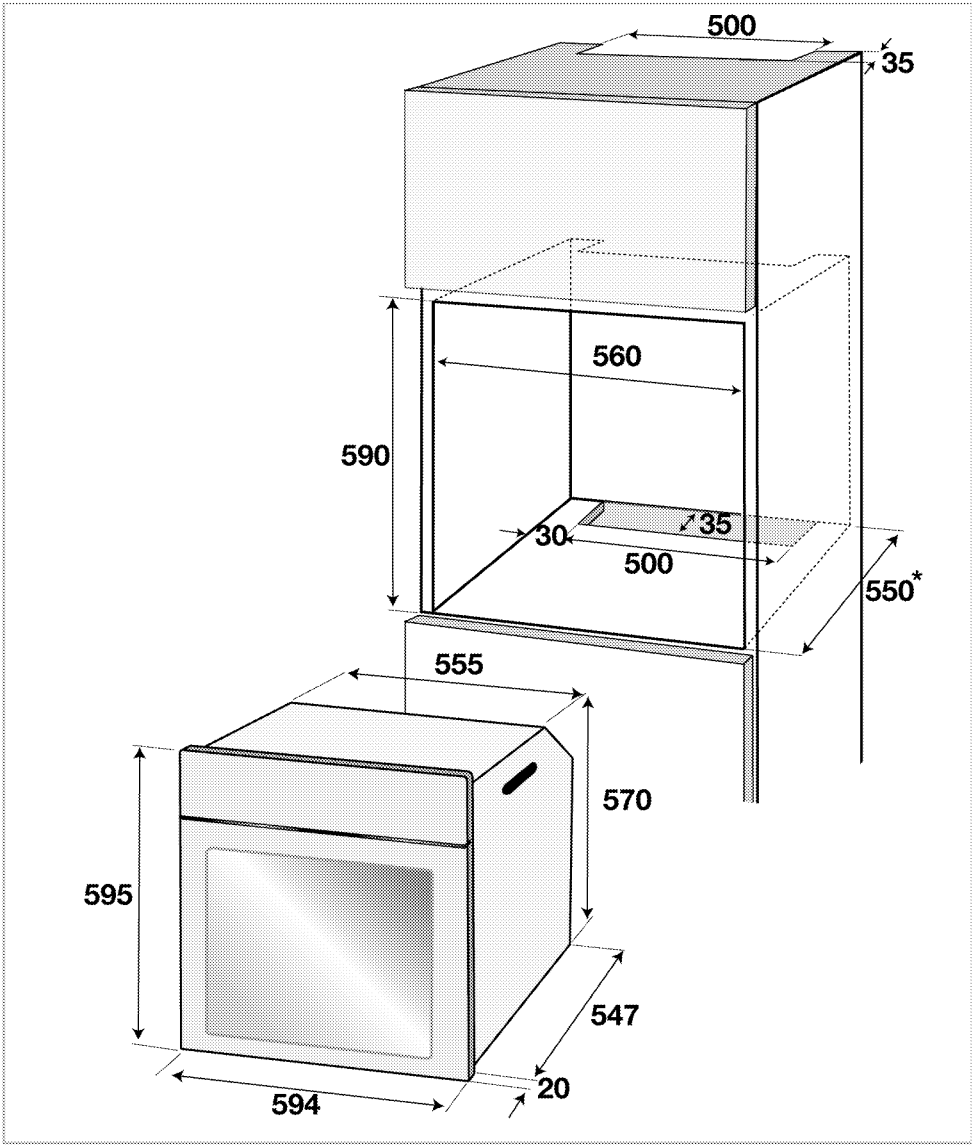
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

The door and/or handle must not be used for lifting or moving the appliance.

If the appliance has wire handles, push the handles back into the side walls after moving the appliance.



* min.



* min.

Installation and connection

- Product can only be installed and connected in accordance with the statutory installation rules.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

DANGER:
Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

DANGER:
Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

DANGER:
Risk of electric shock!
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

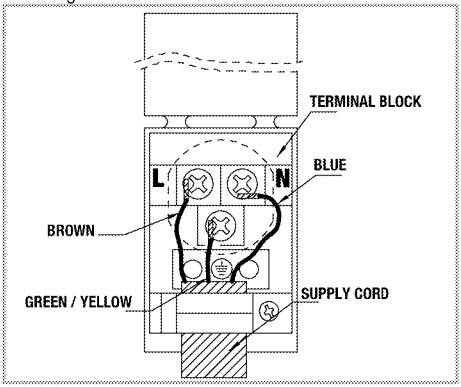
Connecting the power cable

1. **If a power cable is not supplied together with your product,** a power cable that you would select from the table (*Technical specifications, page 10*) in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.

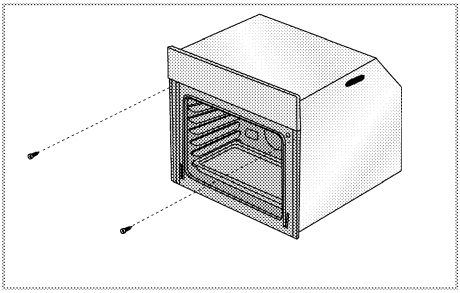


5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.

Power cable must not be longer than 2m because of safety reasons.

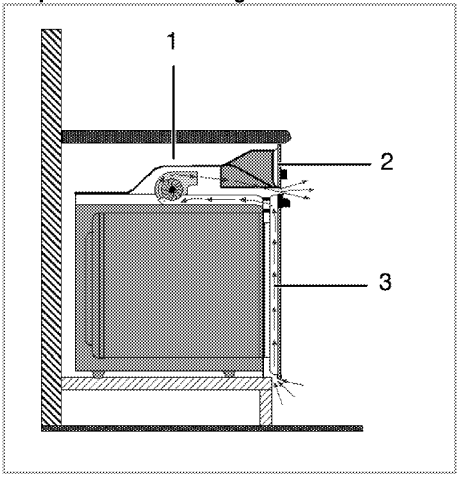
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



1 Cooling fan
2 Control panel
3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.

Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.

Do not place other items on the top of the appliance. The appliance must be transported upright.

Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

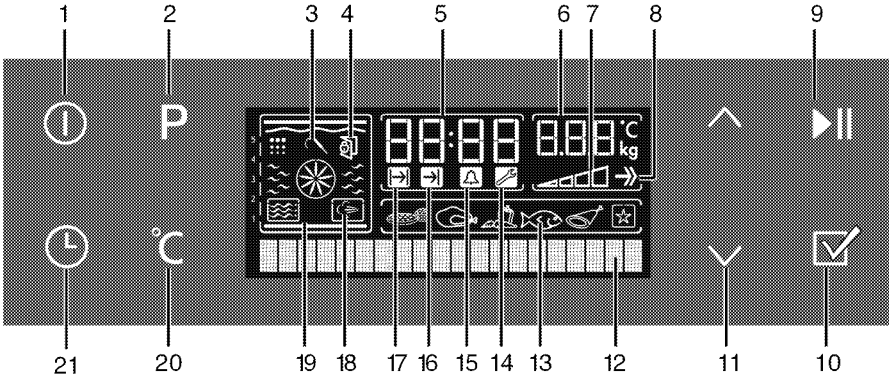
The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Time setting

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.

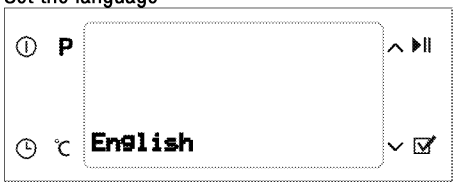


1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current time indicator field
6 Temperature/weight indicator field
7 Oven Inner Temperature symbol
8 Booster symbol (rapid pre-heating)
9 Start/stop cooking key
10 Convenience food menu selection key
11 Temperature-time increase/decrease-navigate keys
12 Text display
13 Convenience food selection display
14 Settings symbol
15 Alarm symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and settings key
* Varies depending on the product model.

Plug in the power cable and switch on the product's fuse.

You have to set the language before setting the time.

Set the language



When you switch on the oven for the first time, “English” appears on the Text display (12). Press ^ or v (11) lightly to select the desired language. (10)

Press ✓ lightly to confirm the language selection.

Language setting screen will appear only during the initial startup. Use Settings menu to change the language. .

Set the time

After selecting the language, "Time setting" appears on the Text display (12). Press ^ or v (11) lightly to enter the current time.

Before you can use the oven, the time must be set. If the time is not set, Settings symbol (14) will remain lit. It will disappear once the time is set.

First cleaning of the appliance

The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

WARNING
Hot surfaces may cause burns!
Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
1. Select the highest oven power; See *How to operate the electric oven, page 18*.
2. Operate the oven for about 30 minutes.
3. Turn off your oven; See *How to operate the electric oven, page 18*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 30*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 30*

Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

5 How to operate the oven

General information on baking, roasting and grilling

WARNING
Hot surfaces may cause burns!
Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

DANGER:
Risk of scalding by hot steam!
Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

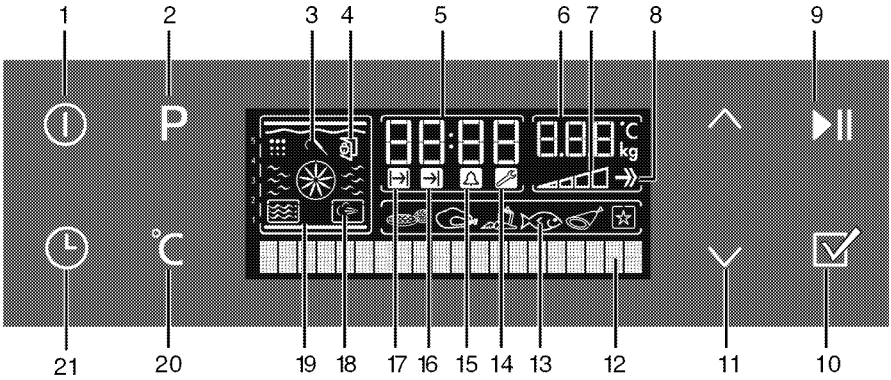
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.

Fire danger due to food which is unsuitable for grilling!
Only use food for grilling which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fat food may catch fire.

How to operate the electric oven

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.

Control panel



1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current time indicator field
6 Temperature/weight indicator field
7 Oven Inner Temperature symbol
8 Booster symbol (rapid pre-heating)
9 Start/stop cooking key
10 Convenience food menu selection key
11 Temperature-time increase/decrease-navigate keys
12 Text display
13 Convenience food selection display
14 Settings symbol
15 Alarm symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and settings key
* Varies depending on the product model.

Adjust the current time

You can set the time again when desired.

1. To set the current time, press Time and Settings key (21) three times until "Set day time" appears on the Text display (12) while the oven is switched off.
2. Press ∧ or ∨ (11) lightly to set the current time.

During power outages that last shorter than 20 minutes, time setting will remain stored. Current time can not be changed when any of the oven functions is in use.

Select temperature and operating mode

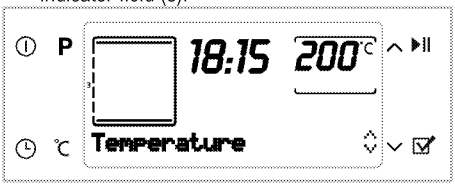
1. Press On/Off key (1) to switch on the oven. When the oven switches on, top and bottom heating icons appear in Function display (19) and “Static” appears in Text display (12). Recommended temperature appears in Temperature/Weight indicator field (6). Active heaters and recommended tray position appears in the Function display (19).

Oven will switch off automatically within 20 seconds if no oven setting is made on Function display (19).

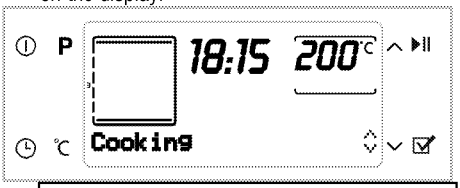
2. Press ∧ or ∨ (11) to select the desired operating mode.

After the function is selected, "Temperature", "Cook time", "Cook end time" and "Booster" (rapid heating) can be set.

3. 2. Press Temperature - Weight and Rapid Heating Setting key (20) once to reach the temperature display.
4. Press ^ or v (11) until the desired temperature appears in the Temperature/Weight Indicator field (6).



5. Press Start/stop Cooking key (9) to start the oven with the selected function. "Cooking" appears on the display.



If the oven door is opened during cooking, "Door open" warning appears on the display.

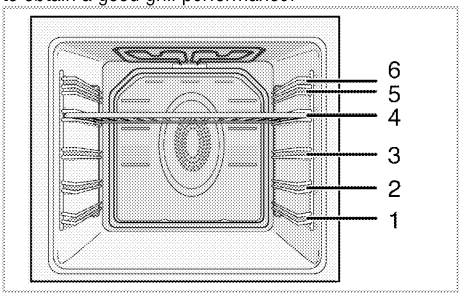
Switching off the electric oven

Press On/Off key (1) to switch off the oven.

Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.



Function table

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

Functions vary depending on the product model.

Due to safety reasons, maximum time that can be set for "Cook time" is limited with 6 hours at all positions apart from "Warm Keeping" and "Low Temperature Cooking" functions.

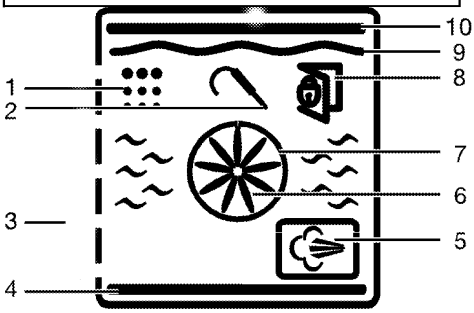
While making any adjustment, related symbols will flash on the display.

Program will be cancelled in case of power failure. You must reprogram the oven.

Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.

If no button is pressed within 20 seconds while making any settings on the oven, it will switch itself off.

Even if the oven is switched off, oven lamp lights up when the oven door is opened.



1 Cleaning position (*)
2 Meat Probe symbol (*)
3 Shelf positions
4 Bottom heater
5 Steam Cooking symbol (*)
6 Boost fan
7 Boost heater
8 Door Lock symbol (*)
9 Grill heater
10 Top heater

Functions vary depending on the product model!

Function	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static + Fan	175	40-280
Fan Heating	180	40-280
Multi (3D)	205	40-280
Pizza	210	40-280
Full grill+Fan (fan assisted large grill)	200	40-280
Full Grill	280	40-280
Grill	280	40-280
Slow cooking/Eco Fan Heating	180	160-220
Bottom heating	180	40-220
Warm keeping	60	40-100
Low temperature cooking	100	50-150
Defrost		

* Functions vary depending on the product model.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

Static

Food is heated simultaneously from the top and bottom. It is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray.

Static+fan

Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.

Fan assisted cooking

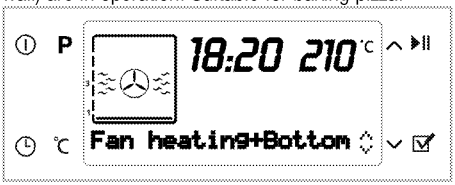
Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

Multi (3-D) cooking

Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray.

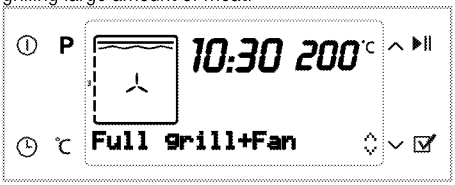
Fan heat.+bottom

Bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.



Full grill+Fan

Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

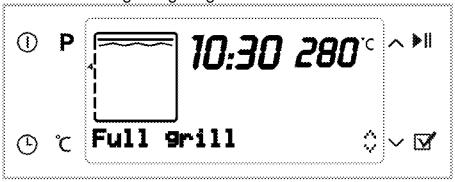


Full grill+Fan

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Full grill

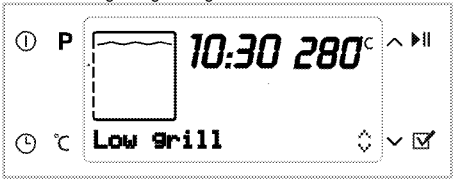
Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.



- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill

Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.

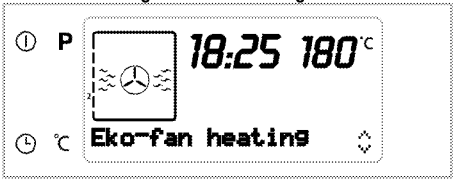


- Put small or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Slow cooking/Eco Fan Heating

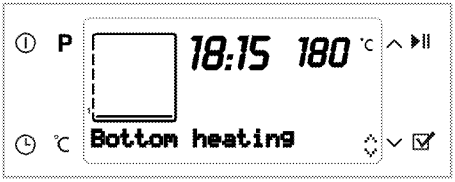
To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220 °C temperature range. However, the cooking time will increase a little bit.

Cooking times related to this function are indicated in "Slow cooking/Eco Fan Heating" table.



Bottom Heating

Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.



Warm keeping

Used for keeping food at a temperature ready for serving for a long period of time.

Low temperature cooking

Used for cooking at low temperatures in longer times (10-15 hours).

Defrost

The oven is not heated. Only the fan (in the rear wall) is in operation.

Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

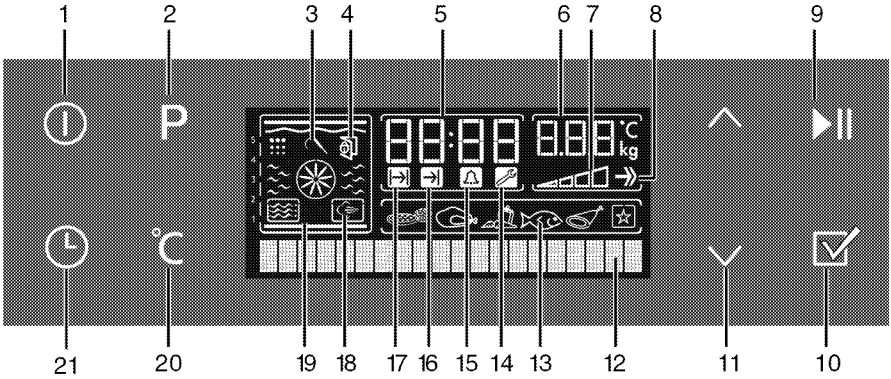
Pyrolysis - economy mode

Used for allowing the oven to clean itself at a high temperature. It is recommended for lightly soiled ovens. Read the description in the cleaning section to use this function see, *page 36*.

Pyrolysis

Used for allowing the oven to clean itself at a high temperature. Read the description in the cleaning section to use this function see, *page 36*.

How to operate the oven control unit



1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current time indicator field
6 Temperature/weight indicator field
7 Oven Inner Temperature symbol
8 Booster symbol (rapid pre-heating)
9 Start/stop cooking key
10 Convenience food menu selection key
11 Temperature-time increase/decrease-navigate keys
12 Text display
13 Convenience food selection display
14 Settings symbol
15 Alarm symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and settings key

* Varies depending on the product model.

Enable semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cook time).

1. Press On/Off button (1) to switch on the oven.
2. Press ∧ or ∨ (11) to select the desired function.
3. For cooking time, press Time and Settings button (21) for once to highlight "Cook time" on the Text display (12). Cooking Time symbol (17) flashes at the same time.
4. Press ∧ or ∨ (11) lightly to set the cooking time. Cooking Time symbol (17) is displayed after setting the cooking time.

5. Put your dish into the oven and close the door.
6. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for

once to highlight "Temperature" on the Text display.

7. Press ∧ or ∨ (11) to set the temperature.
8. Press Start/Stop Cooking key (9) to start cooking. "Cooking" appears on the display.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

> All segments of the inner oven temperature symbol (7) will turn on when the oven reaches the set temperature.

9. After the cooking is completed, "Good appetite... Press ▶II to continue" appears on the display and alarm signal is heard.
10. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.
11. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

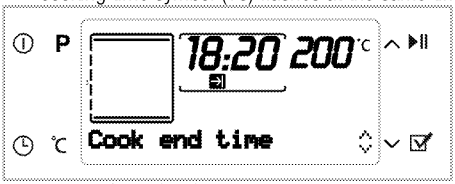
Switch on fully automatic operation

In this operation mode you can adjust cooking time and end of cooking time.

1. Press On/Off key (1) to switch on the oven.
2. Press ∧ or ∨ (11) to select the desired function.
3. For cooking time, press Time and Settings key (21) for once to highlight "Cook time" on the Text display (12). Cooking Time symbol (17) flashes at the same time.
4. Press ∧ or ∨ (11) lightly to set the cooking time.

» Cooking Time symbol (17) is displayed after setting the cooking time.

5. For end of cooking time, press Time and Settings key (21) with short intervals until "Cook end time" appears on the Text display (12). End of cooking time symbol (16) flashes at the same time.



6. Press ∧ or ∨ (11) to set the end of cooking time.

» After setting the end of cooking time, End of Cooking Time symbol (16) appears on the display.

7. Put your dish into the oven and close the door.
8. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight "Temperature" on the Text display. Press ∧ or ∨ (11) to set the temperature.
9. Press Start/Stop Cooking key (9) to start cooking. "Waiting" appears on the display.

» Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set.

10. Selected operation mode is activated when the startup time of cooking has come, "Cooking" appears on the display and the oven is heated up to the set temperature. It maintains this temperature until the end of the cooking time. The oven lamp is lit during the cooking process.

> All segments of the inner oven temperature symbol (7) will turn on when the oven reaches the set temperature.

11. After the cooking is completed, "Good appetite... Press ▶II to continue" appears on the display and alarm signal is heard.
12. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.
13. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

> If you want to cancel the semi-automatic or automatic programming after you have set them, you need to reset the cooking time. You can also switch off the oven by pressing the On/Off key (1) if desired.

Setting the booster

Use Booster (rapid pre-heating) function to make the oven reach the desired temperature faster.

> Booster can not be selected in Defrost, Slow cooking, Warm keeping and Low temperature cooking functions. Booster settings will be cancelled in case of power outage.

Select the desired cooking function and then:

1. Press Temperature - Weight and Rapid Heating Setting key (20) with short intervals until "Booster passive" appears on the display.

2. Press ^ (11) to display 1"Booster active". Booster symbol (8) remains lit.

» Booster symbol (8) disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

3. To cancel Booster function, press Temperature - Weight and Rapid Heating Setting key (20) with short intervals until "Booster active" appears on the display.
4. Press ^ (11) to display 1"Booster passive".

» When you return to the function selection display after this process, Booster symbol (8) disappears.

Using the keylock

You can prevent oven from being intervened with by activating the Keylock function.

Keylock can be used either when the oven is operating or not. Oven can be switched off by pressing the On/Off button (1) even when the keylock is activated while the oven is operating.

Activating the keylock

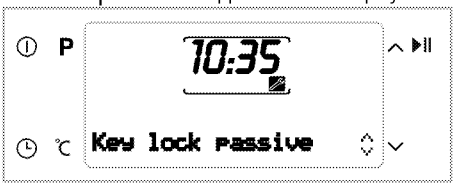
1. Press Time and Settings button (21) with short intervals until Key lock passive appears on the display.
2. Press ^ (11) to activate the keylock. After activating the keylock, "Key lock active" will appear on the display.

» After activating the keylock, "Keylock active" warning will appear on the display when you press any key (except v).

Oven keys are not functional when the Keylock function is activated. Keylock will not be cancelled in case of power outage.

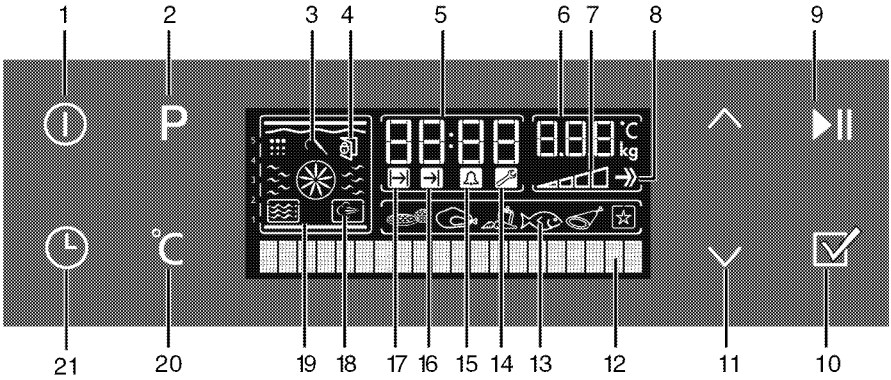
Deactivating the keylock

1. Press v (11) to deactivate the keylock. "Key lock passive" appears on the display.



Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme. The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current time indicator field
6 Temperature/weight indicator field
7 Oven Inner Temperature symbol
8 Booster symbol (rapid pre-heating)
9 Start/stop cooking key
10 Convenience food menu selection key
11 Temperature-time increase/decrease-navigate keys
12 Text display
13 Convenience food selection display
14 Settings symbol
15 Alarm symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and settings key
* Varies depending on the product model.

To set the alarm:

1. Press Time and Settings button (21) with short intervals until Alarm symbol (15) appears on the display.
2. Press ∧ or ∨ (11) to set the time. Alarm symbol (15) remains lit after setting the alarm time.
3. After the alarm time is finished, alarm symbol will start flashing and an alarm signal is heard.
4. Press any key to stop the alarm.

To cancel the alarm:

1. Press Time and Settings button (21) with short intervals until Alarm symbol (15) appears on the display.
2. Press ∧ (11) until "00:00" appears on the display.

The maximum alarm time can be 23 hours and 59 minutes.

Cooking times table

The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting

Level 1 is the **bottom** level in the oven.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		3	175	25 ... 30
Cakes in mould*	One level		2	175	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 5	175	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 5	170 ... 190	30 ... 40
	3 levels		1 - 3 - 5	175	35 ... 45
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 5	200	45 ... 55
	3 levels		1 - 3 - 5	200	55 ... 65
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	190	45 ... 55
Leaven*	One level		2	200	35 ... 45
	2 levels		1 - 3	190	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
	One level		3	200	10 ... 15
Beef steak (whole) / Roast	One level		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max, then 190	70 ... 90
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30
	One level		3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
***** It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the oven temperature symbol **(8)** attains the last level.

Slow cooking/Eco Fan Heating

Do not change the cooking temperature after cooking starts in Slow cooking/Eco Fan Heating mode.

Do not open the door during cooking in the Slow cooking/Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Meat-Casserole	One level		3	160	100 .. 120
Chicken-Casserole	One level		3	160	70 ... 100
Haricot Bean	One level		3	160	130 ... 150
Eggplant-Casserole	One level		3	160	130 ... 150
Steak – Whole	One level		3	160	110 .. 130
Steak – Sliced	One level		3	160	100 ... 120
Cakes in cooking paper	One level		3	185	35 ... 40
Cookies	One level		3	185	30 ... 35
Dough pastry	One level		3	200	40 ... 45
Rich pastry	One level		3	200	40 ... 45

- Perform a preheating for 6-7 minutes.
- White/red meats have to be flipped over in the pan prior to cooking until boiled down.
- Haricot beans have to be boiled for 30 minutes prior to cooking. You may directly use canned bean.
- Covering the cooking pan will increase performance of cooking.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

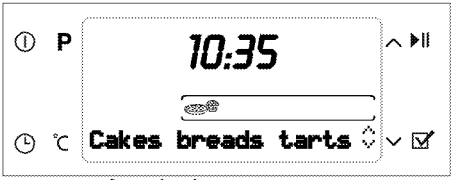
- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

Cooking guide functions

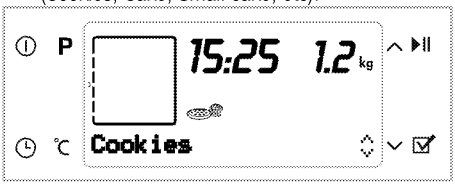
Selecting the convenience food functions

Convenience Foods menu contains meal programmes that are prepared for you by professional cooks specially and stored in the memory of the control unit. In this menu, temperature, rack position, weight and cooking functions are set automatically.
You can change the weight and cooking time according to your meal and your taste.
To select the Cooking Guide functions:

1. Press On/Off key (1) to switch on the oven.
2. Press Programme Selection button (2) to select the Convenience Food function display. In this step, “Cakes&Breads&Tarts” appears on the display and Convenience Food Selection display (13) is highlighted.



3. Press ∧ or ∨ (11) to select the desired convenience food function main menu (Cakes&Breads&Tarts, Meat Poultry, Meat, Fish, Special meals, Special).
4. Press Convenience Food Menu Selection key (10) to confirm the desired Main Meal menu.
5. Press ∧ or ∨ (11) to select the desired meal (Cookies, Cake, Small cake, etc).



6. Put your meal into the oven.
7. Press Start/Stop Cooking key (9) to start cooking. "Cooking" appears on the display.

If Start/Stop Cooking key (9) is not pressed within 20 seconds, the oven will switch itself off.

8. After the cooking is completed, "Good appetite..." appears on the display and alarm signal is heard.

To stop the alarm signal, just press any key.

"Back" appearing on the display while navigating in the meal menu allows you to return to the upper menu. Press Convenience Food Menu Selection button (10) to return to the upper menu.

Before starting to cook in the Convenience Food menu, you can set the weight depending on the meal type you have selected. To do this:

1. Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.

2. Press ∧ or ∨ (11) to set the weight.

Before starting to cook in the convenience food menu, you can set the weight depending on the meal type you have selected. To do this:

1. Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.
2. Press (11) key to set the weight.

Convenience food menu:

May vary depending on the models

Cakes&Breads&Tarts	Meat poultry	Special meals	Fish	Meat	Special
Cookies	Chicken, grilled	Casserole	Fish fillet	Roast beef	Fermenting
Small cake	Chicken, fillet	Quiches	Baked anchovy	Dalyan meatball	Yoghurt
Brownie		Macaroni cheese	Haddock (Merlans)		Dried apple
Sponge cake		Lasagna	Salmon fillet		Fried chestnut
Apple strudel		Moussaka			
Apple pie					

How to operate the grill

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.

Close oven door during grilling.
Hot surfaces may cause burns!

1. Press On/Off key (1) to switch on the oven.
2. Press ^ or v (11) to select the desired language.
3. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight "Temperature" on the Text display. Press ^ or v (11) to set the temperature.
4. Press On/Off key (1) to switch off the oven.

Fire danger due to food which is unsuitable for grilling!
Only use food for grilling which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fat food may catch fire.

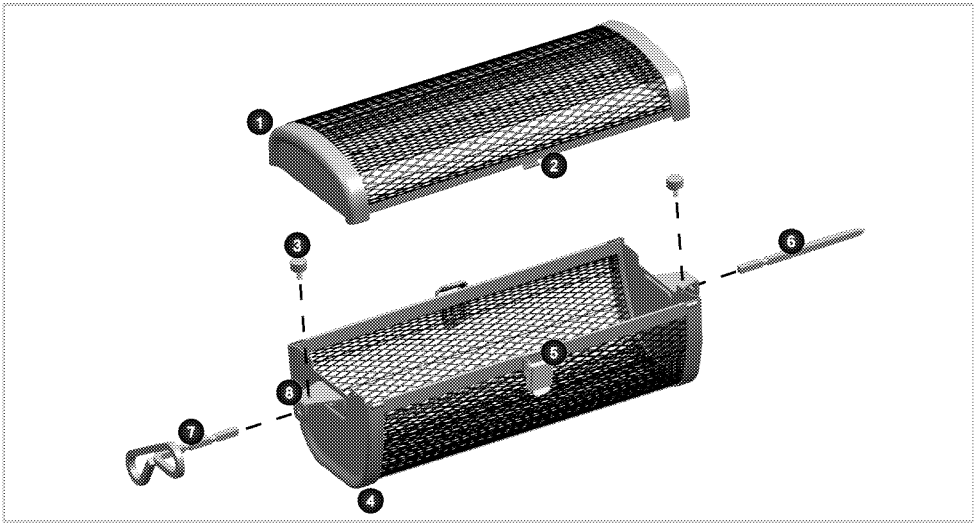
Grilling with electric grill

Cooking times table for grilling

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. #
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. #
Veal chops	4...5	25...30 min. #
Toast bread	4	1...2 min.

depending on thickness

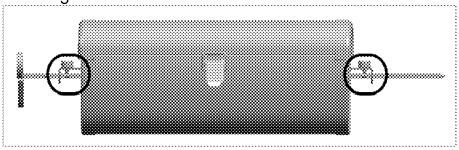
How to use Fritto



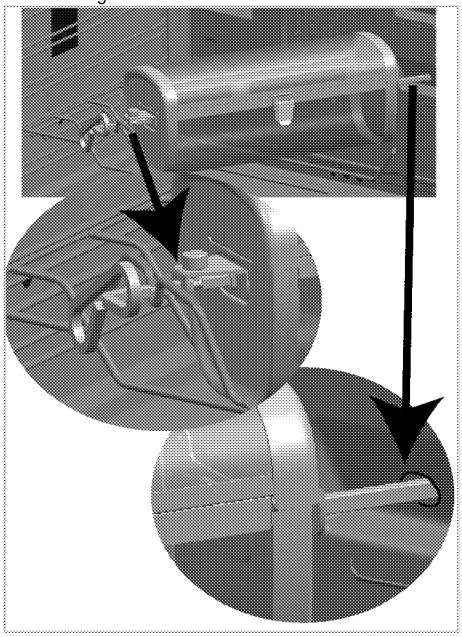
1 Upper container
2 Lock pin
3 Turnspit fitting screw
4 Lower container
5 Lock mechanism
6 Turnspit tip
7 Turnspit handle
8 Turnspit fitting plate

When using the potato frying accessory (Fritto):

1. Put the food to be cooked in the container.
2. Place the turnspit handle (7) and tip (6) on the fitting plate (8). Make sure that the tips rest completely against the slot.
3. Fix with the fitting screws as illustrated in the picture making sure that the tip of the screw aligns with the slot.



4. Seat the upper container (1) on the lower one (4).
5. Engage the lock mechanism (5) on the lower container to the pin (2) on the upper container to fix.
6. Take out all accessories in the oven before placing the potato frying accessory in it.
7. Insert the tip of the potato frying accessory into its slot located at the rear wall of the oven. Make sure that the accessory is properly seated by resting against the rear wall with a "CLICK" sound.
8. After fixing the turnspit tip in its slot, drive the turnspit frame grid on the 2nd rack with one hand while you are holding the turnspit handle with the other.
9. Place the turnspit handle in its slot on the turnspit frame grid.



Fresh potatoes
- Cut potatoes in appropriate sizes (8mm*8mm recommended) and leave in water
- After taking out and drying the potatoes, put them in a container, add 4 g (approx. 1/2 tablespoon) oil for 1/2 kg (4 medium size potatoes) and mix. In this step, you can add any desired spices.
- Put the mixed potatoes in the accessory and place it in the oven.
- Start cooking without preheating.
- You may put an empty tray on the bottom of the oven to ensure collection of the crumbs that may scatter while cooking.

Frozen potatoes
- Put the frozen potatoes in the accessory and place it in the oven.
- Start cooking without preheating.
- You may put an empty tray on the bottom of the oven to ensure collection of the crumbs that may scatter while cooking.

Chicken baguette (6 pieces),
- Put chicken baguettes in a container. Add oil and salt, and mix.
- Place the baguettes in the accessory.
- After placing the accessory in the oven, put a tray with some water in it to the bottom of the oven.
- Start cooking without preheating.

For popcorn (100 g/1.5 teaspoon),
- Put the popcorn in the potato frying accessory after adding 2 g (1/2 coffee spoon) oil.
- Place the accessory in the oven without preheating.
- Do not put a tray on the bottom of the oven as the bottom heating will operate during cooking.

Chestnut (1/2 kg),
- Leave chestnuts in water for 30 minutes before cooking.
- Score the chestnuts after taking them out of water and place in the potato frying accessory without adding any oil.
- Place the accessory in the oven after preheating.

CAUTION

At the end of the cooking process, be very careful when taking the potato frying accessory out of the oven as it will be very hot. Always use oven gloves.

FOOD	COOKING FUNCTION	TEMPERATURE	TIME	PREHEATING
FRESH POTATOES (1/2 kg)	FAN ASSISTED GRILL	280	40-45 min.	NONE
FROZEN POTATOES (1/2 kg)	FAN ASSISTED GRILL	270	40 min.	NONE
POPCORN (100 G)	FAN ASSISTED BOTTOM/TOP HEATING	220	15-20 min.	NONE
CHESTNUT (500 G)	FAN ASSISTED GRILL	220	30 min.	YES
CHICKEN BAGUTTE (6 pieces)	FAN ASSISTED GRILL	280	40 min.	NONE

Cleaning the potato frying accessory
- Pour some oil remover onto the accessory after cooking process is completed and let it wait for about 10 minutes.
- Remove the parts of the accessory at the end of this period, place them in a dishwasher and wash at minimum 65°C.
- Slightly clean the food remnants immediately after washing with the help of a sponge or with detergent.

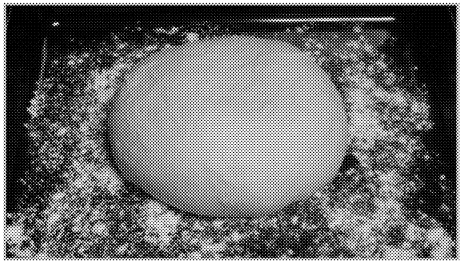
How to use the Bread Maker

Recipe for Bread Making with Bread Maker :
Ingredients to be used in bread making with Arçelik Baking Apparatus are given in Table 1.
Table 1. Ingredients to Be Used in Bread Making with Arçelik Baking Apparatus

Ingredient	Quantity
Flour	500 grams
Water	310 milliliters
Salt	6 grams (3 full teaspoons)
Yeast	10 grams
Sugar	10 grams (1 full table spoon)
Vegetable Oil (Sunflower oil)	10 grams (1.5 full table spoon)

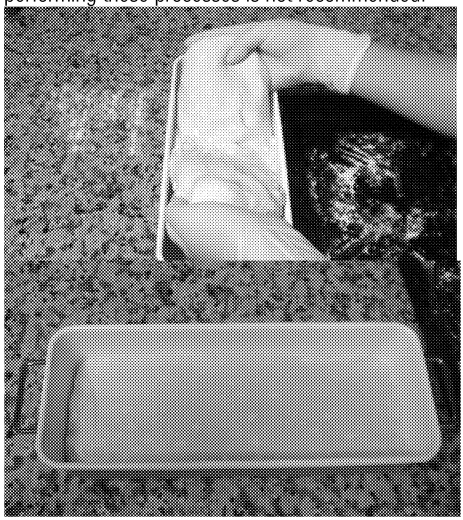
1. Out of the ingredients to be used for bread making, flour should be wheat flour; water should be of drinkable water quality; salt should be edible salt; yeast should be instant dry dough yeast; sugar should be powder sugar; and vegetable oil should be sunflower oil.
2. Quantities of the ingredients to be used in bread making are given in grams and milliliters. Quantities of salt, sugar and vegetable oil are given approximately in tea and table spoon units in addition to weight in grams. It must be taken into consideration that the weight in grams

Dough Kneading
Flour, salt, yeast, sugar and vegetable oil are placed in the kneading container and mixed to create a homogenous mixture. After adding some water on the mixture, it is kneaded. If kneading will be performed in the kneading machine, dough should be prepared by kneading 4 minutes in slow speed, 4 minutes in quick speed and again slow speed for 5 minutes respectively in the kneading machine. If the dough is to be kneaded by hand, kneading should be carried on for about 10-15 minutes until soft dough with elastic characteristics and smooth surface is obtained. It is recommended that the ingredients used for kneading the dough be in room temperature and the water used be cool in summer and lukewarm in winter.



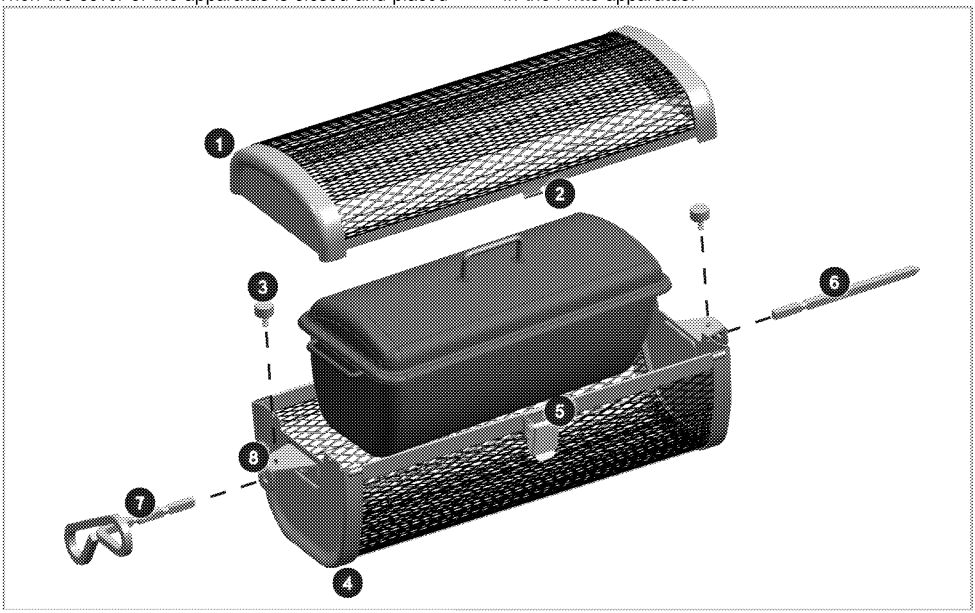
First Fermentation of Dough
After the dough is kneaded the oven is switched to “Lower Heating” cooking function and the inside temperature of the oven is set to 40°C.
In the first fermentation stage which may be defined as simmering of the dough, the dough is allowed to wait in room conditions for 15 minutes in a large container or on a smooth surface after covering it with a clean cloth.

Shaping the Dough:
Dough whose first fermentation is completed is processed by hand to give it a suitable shape to ensure placing it in the bread maker and is placed in the apparatus by pressing slightly on top of it so that the dough is at the same level and covers the entire container. Exerting too much force on the dough while performing these processes is not recommended.



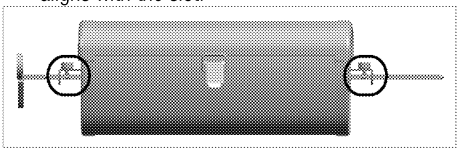
After the dough is placed in the apparatus in an appropriate and smooth fashion, water should be spread or sprayed on the entire top surface of the dough. Make sure that the entire top surface is evenly wetted by water; too much or inadequate amount of water should not be used.

Then the cover of the apparatus is closed and placed in the Fritto apparatus.

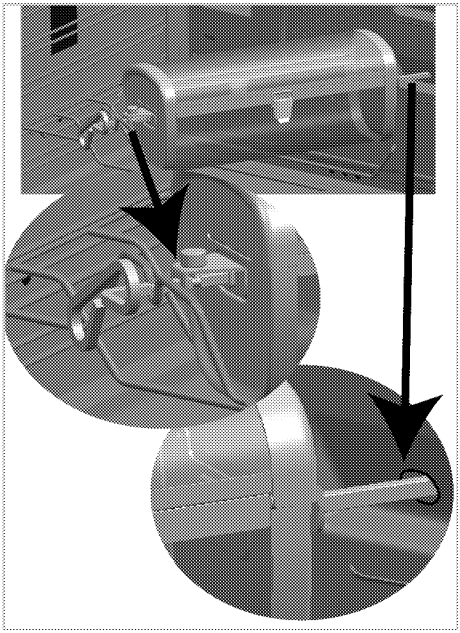


1 Upper container
2 Lock pin
3 Turnspit fitting screw
4 Lower container
5 Lock mechanism
6 Turnspit tip
7 Turnspit handle
8 Turnspit fitting plate

1. Place the turnspit handle (7) and tip (6) on the fitting plate (8). Make sure that the tips rest completely against the slot.
2. Fix with the fitting screws as illustrated in the picture making sure that the tip of the screw aligns with the slot.



3. Place the bread maker into the Fritto.
4. Seat the upper container (1) on the lower one (4).
5. Engage the lock mechanism (5) on the lower container to the pin (2) on the upper container to fix.
6. Take out all accessories in the oven before placing the potato frying accessory in it.
7. Insert the tip of the fritto into its slot located at the rear wall of the oven. Make sure that the accessory is properly seated by resting against the rear wall with a "CLICK" sound.
8. After fixing the turnspit tip in its slot, drive the turnspit frame grid on the 2nd rack with one hand while you are holding the turnspit handle with the other.
9. Place the turnspit handle in its slot on the turnspit frame grid.



Last Fermentation of Dough:

After spreading or spraying water on the dough, place the bread maker, which was put in the Fritto, into the oven which is operating in lower heating mode at 40°C as explained above.

After the Fritto is placed in the oven, if the Fritto and the bread maker do not stand in upright position, turn the Fritto handle to ensure these to stand upright.

After the last fermentation process is completed in about 20-25 minutes, baking process begins. It is recommended that the last fermentation lasts 20 minutes in summer and 25 minutes in winter.

Baking:

After allowing your bread to wait in the bread maker at 40°C for 20-25 minutes, switch your oven to lower+upper heating mode and set the temperature to 210°C, and time to 60 minutes. The bread maker shall automatically wait for 10 minutes in this mode in stable (not rotating) position. Following the 10-minute waiting time, bread making apparatus starts rotating and continues baking process. Thanks to this function, it ensures baking and browning of the bread homogenously. The recommended baking time for your bread is 60 minutes out of which 10 minutes baking is in lower and upper baking mode, and 50 minutes in rotating mode.

Warnings for Bread Making and Using the Bread Maker:

1. Bread making apparatus has a nonstick inner surface which can be cleaned easily thanks to the ceramic coating technology.
2. Many factors affect the dough and bread qualities in bread making as a result of which the quality of the breads that come out may vary. It should be taken into consideration that many factors such as properties of the ingredients used (flour, water, salt, yeast, sugar, vegetable oil-sunflower oil, etc.), ambient conditions where the bread is made, temperature and humidity values, differences between the auxiliary appliances and equipment used for bread making as well as the hand skill and timing may affect and change the properties and qualities of the bread.
3. It must be considered that the quality of the bread made by using different ingredients and applying different processes apart from the ones stated in the operation instructions for bread making with the Bread Maker may vary.
4. When baking bread with the Bread Maker, only bread dough must be put in the baking apparatus as specified in the operation instructions. Foreign ingredients apart from the bread dough and/or objects should not be placed or left in the apparatus.
5. It must not be forgotten that during the baking process and once the baking is completed the inner surfaces of the oven and all apparatuses and equipment in the oven will be very hot.
6. Do not use metal objects (spoons, forks, knives). Use plastic, rubber or wooden objects.
7. Abrasive hard cleaning materials, hard metal scrapers, steel wool or bleacher, powder cleaners that may damage the surface should not be used during cleaning. Cleaning should be made by liquid surface cleaner and soft piece of cloth or sponge.
8. Do not subject it to impacts (such as dropping).
9. Do not subject the apparatus to cold water immediately when it is hot.
10. Hand wash for the best result.
11. There is a protective gasket in your bread maker to protect the edges of the apparatus. You can take this gasket out during cleaning to make the cleaning. Replace the gasket after cleaning, during baking or when storing to avoid damaging your apparatus. A spare protective gasket is supplied with the product.

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

DANGER:
Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.

DANGER:
Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Do not use steam cleaners for cleaning.

Cleaning the control panel

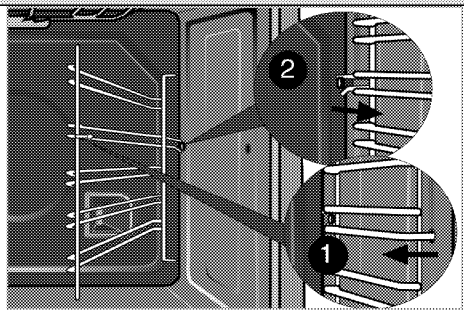
Clean the control panel and knobs with a damp cloth and wipe them dry.

Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Cleaning the oven

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Pyrolytic self-cleaning

DANGER:
Hot surfaces may cause burns!
Do not touch the equipment and keep children away from the equipment during self-cleaning.
Wait at least 30 minutes before removing residues.

The oven is equipped with pyrolytic self-cleaning. The oven is heated to approx. 480 °C and existing dirt is burned to ashes. A strong smoke development may arise. Provide for good ventilation. The pyrolysis should be used after approx. every 10th oven usage.

1. Remove all accessories from the oven. In models with side rack; do not forget to take out the side racks.
2. Before the cleaning cycle, remove dirts from exterior surfaces and oven interior with a damph cloth.

Do not clean the door sealing.
The fibre glass sealing is very sensitive and can be damaged easily.

3. "Pyrolysis" Select the pyrolitic function (self-cleaning).

eco It is advised to use economic cleaning function if the oven does not have too much dirt.
If this function is used for heavy dirt, there won't be sufficient cleaning. For such cases, pyrolysis function should be applied after economic cleaning eco cycle finished.
The self-cleaning time appears in the display. This duration can not be adjusted.
The end of self cleaning cycle can be adjusted.

The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Always move birds to another closed and well ventilated room. Keep the kitchen well-ventilated during the Self-Cleaning cycle.

4. Oven door cannot be opened and lock symbol appears on the time display during self cleaning. It remains locked for a while after the pyrolysis function ends. Do not force the door lock with handle until lock symbol disappears.
5. After a clean cycle, remove soil deposits with vinegar water.

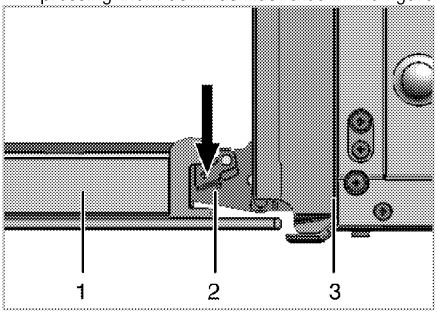
Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

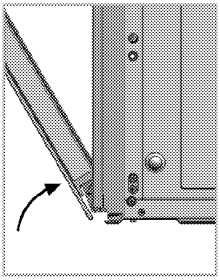
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

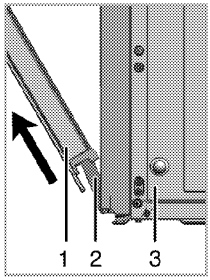
Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



1 Front door
2 Hinge
3 Oven





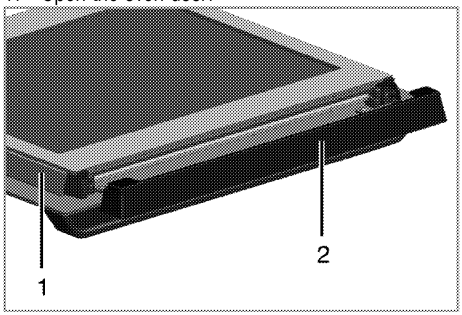
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

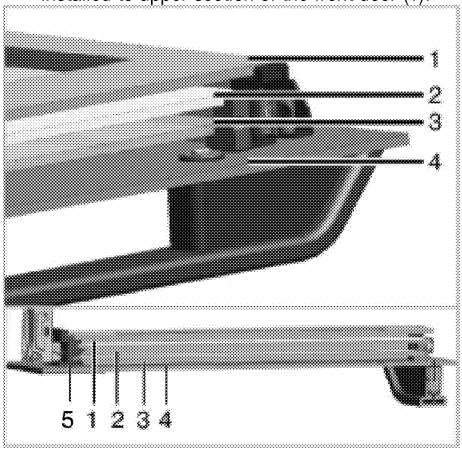
The inner glass panel of the oven door can be removed for cleaning.

1. Open the oven door.

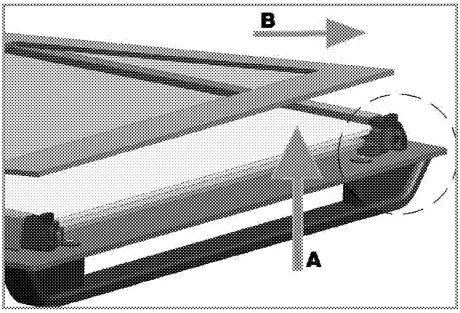


1 Plastic part
2 Frame

2. Pull towards yourself and remove the plastic part installed to upper section of the front door (1).

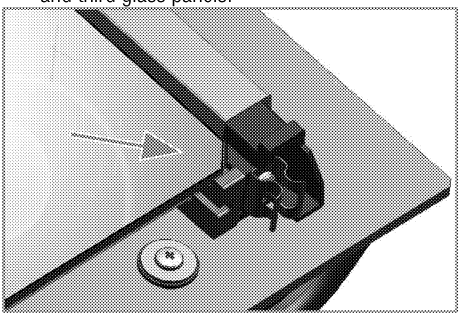


1 Innermost glass panel
2 Second inner glass panel
3 Third inner glass panel
4 Outer glass panel
5 Plastic glass panel slot-Lower



As illustrated in figure, raise the innermost glass panel slightly in direction A and pull it out in direction B.

4. Repeat the same procedure to remove the second and third glass panels.



The first step to regroup the door is reinstalling second and third inner glass panels (2, 3).

As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.

Since the second and third inner glass panels are interchangeable, their order of installation is not important.

When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the second glass panel.

It is important to seat lower corners of all inner glass panels into the lower plastic slots (5).

Push the plastic part towards the frame until you hear a "click".

All glass panels must be reinstalled after cleaning.

Replacing the oven lamp

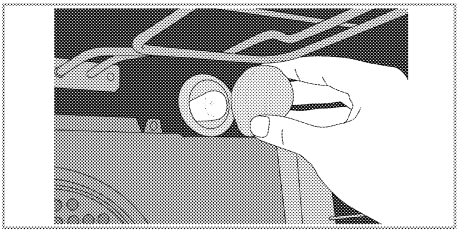
DANGER:
Hot surfaces may cause burns!
Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 10* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

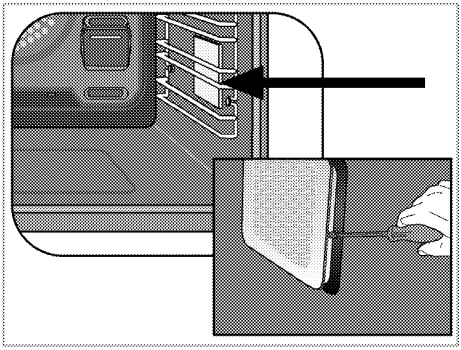
1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Pull out the oven lamp from its socket and replace it with the new one.
4. Install the glass cover.

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described. See *Cleaning the oven, page 36*.



3. Remove the protective glass cover with a screwdriver.
4. Pull out oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

7 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 25)*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.